DO NOT ENTER: /B.J./

Amendments to the Claims

Please amend the claims as follows.

1. (canceled)

2. (currently amended) The device according to Claim 17, ~~characterized in that~~ wherein the cooling belts are arranged in a vertical orientation.

3. (currently amended) The device according to Claim 2, ~~characterized in that~~ wherein the cooling belts are rotatable in a direction of movement from a top to bottom position.

4. (currently amended) The device according to Claim 3, ~~characterized in that~~ wherein each cooling belt is positioned over the upper guide roller and a lower guide roller, and [[whereby]] said upper and lower guide rollers are aligned axially parallel to one another.

5. (currently amended) The device according to Claim 4, ~~characterized in that~~ wherein the axis of a first of the lower guide rollers is offset above an axis of a second of the lower guide rollers, such that the cooling belt guided by the first lower guide roller is lifted up away from the cooling belt guided by the second lower guide roller.

6. (currently amended) The device according to Claim 4, ~~characterized in that~~ wherein one of the upper guide rollers is acted upon by a cooling medium to achieve cooling of said upper guide roller in relation to the other upper guide roller.

7-8. (canceled)

9. (currently amended) The device according to Claim 17, ~~characterized in that the device further comprises~~ further comprising means for adjusting width of the strip of flowable melted food material.

10. (currently amended) The device according to Claim 9, ~~characterized in that~~ wherein the means for adjusting the width of the strip of flowable melted food material is comprised of tubes comprising a tetrafluoroethylene polymer attached to a bordering means that define the width of the filling gap, said tubes protruding into a gap between the parallel cooling belts.

11. (currently amended) The device according to Claim 10, ~~characterized in that~~ wherein the tubes are inflatable and in the inflated state are in contact with the cooling belts.

12. (currently amended) The device according to Claim 17, ~~characterized in that~~ wherein the cooling belts are sprayed with a cooling liquid on a surface facing away from the strip of flowable melted food material.

13. (currently amended) The device according to Claim 17, ~~characterized in that~~ wherein the speed of the cooling belts is adjusted so that upon cooling and exiting from the device, the cooled food material is in a pasty state in which it can be arranged in layers.

14. (currently amended) The device according to Claim 17, ~~characterized in that~~ wherein the cooling belts are fabricated from steel strip~~, whereby the steel strip has~~ having a thickness between 0.1 millimeter and 3 millimeters and a width between 0.5 meter and 2.0 meters.

15. (previously presented) The device according to Claim 17, further comprising a pressing device operable to act on one of the cooling belts to adjust at least one of distance between the cooling belts and contact pressure on the belt.

16. (withdrawn) A method for shaping and cooling a flowable melted food product, optionally a cheese melt, through a device according to Claim 17, the method comprising

supplying the flowable melted food product from above to the filling gap;

rolling the flowable melted food product in an initial region of a processing section to form a food product strip; and, after said rolling,

cooling the food product strip by means of the parallel cooling belts.

17. (currently amended) A device for forming and cooling a strip of a flowable melted food material, the device comprising

two endless rotatable cooling belts arranged in parallel with a gap having a distance therebetween to guide and cool the strip of flowable melted food material by touching contact on both sides of said strip of food material; each cooling belt positioned over and in contact with ~~an upper guide roller~~ a pair of upper and lower guide rollers, the two cooling belts arranged in parallel such that said gap distance is about constant from the upper to the lower guide roller;

the upper guide rollers arranged to form a filling gap therebetween for receiving and shaping the flowable melted food material therein in the manner of a calibrating device into said strip of flowable melted food material having a thickness for passage through said gap between the two parallel cooling belts; the upper guide rollers being rotatable counter to each other, the filling gap having a width, and distance between the upper guide rollers being adjustable by horizontal displacement of at least one pair of the upper and lower guide rollers to vary the width of the filling gap to adjust the thickness of the strip of flowable melted food material and the gap distance between the two parallel cooling belts;

wherein the cooling belts are oriented at an angle of between 45° and 90° with respect to a horizontal plane for guiding the strip of flowable melted food material at said angle.

18. (currently amended) A device for forming and cooling a strip of a flowable melted food material, the device comprising

two endless rotatable cooling belts, each cooling belt positioned over and in contact with an upper guide roller and a lower guide roller aligned axially parallel to one another, the upper guide rollers being rotatable counter to each other and the lower guide rollers being rotatable counter to each other;

the cooling belts arranged in parallel from the upper to the lower guide rollers to guide and cool the strip of flowable melted food material by touching contact on both sides of said strip of food material, the parallel cooling belts having an about constant gap distance therebetween from the upper to the lower guide rollers, and being oriented at an angle of between 45° and 90° with respect to a horizontal plane;

the upper guide rollers arranged in the manner of a calibrating device with a distance therebetween to form a filling gap having a width for receiving and shaping the flowable melted food material therein into said strip of flowable melted food material having a thickness for passage between the cooling belts;

said distance between the upper guide rollers being adjustable by horizontal displacement of at least one pair of the upper and lower guide rollers to vary the width of the filling gap to adjust the thickness of the strip of flowable melted food material and the gap distance between the two parallel cooling belts~~, wherein the upper and lower guide rollers are aligned axially parallel to one another and the cooling belts are arranged in parallel from the upper guide roller to the lower guide roller~~.